SNACKS

CHEESY POLENTA CROQUETAS 4 / each
black truffle mayo

BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard

BBQ-SPICED CRISPY PIG EARS 9

CORN RIBS 9
black garlic & fermented chilli

FRESHLY BAKED BREADS

ROSEMARY & GARLIC BREAD 10

HOUSE BREAD 8.5
spiced butter & sea salt

'NDUJA & GRUYÈRE BREAD 10

RAW/NEARLY RAW

CRAPAUDINE BEETROOT TARTARE 15
pickled onion, mustard, Marmite egg yolk, crispy bread

HAND-DIVED SCALLOP 18
apple, jalapeño, truffled orange dressing

SEASONAL VEGETABLES 13
red pepper dip, dukkah, olive oil

ANGUS BEEF TARTARE 17
pickled onion, Marmite-cured egg yolk, crispy bread

TACOS

TUNA TOSTADA 11
crispy onion,lime, jalapeno salsa

DUCK BARBACOA 11
avocado, coriander, lime, salsa taquero

CAULIFLOWER TINGA 8
slaw, coriander, spring onion

GRILLED FISH 11
tomatillo salsa, lime, red onion, coriander

SMALL PLATES

FOIE GRAS CRÈME BRÛLÉE 17
pork crackling & marmalade, brioche

PUY LENTIL & SWEET ONION RAGOUT 13
miso yoghurt, spinach, toasted buckwheat

GRILLED OCTOPUS 15.5
potatoes, chorizo, capers, lemon

LOBSTER ROLL 21
spicy Marie Rose sauce, brioche

SPICY OX CHEEK DOUGHNUT 15
apricot jam, smoked paprika sugar

SEARED DUCK BREAST 17
black truffle butter, smokey chimichurri

FOR THE TABLE

CACIO E PEPE TONNARELLI 24
grated Pecorino and pepper emulsion

DUCK & WAFFLE 24
crispy leg confit, fried duck egg, mustard maple syrup

WHOLE ROASTED CORN FED CHICKEN 48
wild mushrooms, ratte potatoes,
truffles and herbs

WHOLE ROASTED SEA BASS 50
lilliput capers, potatoes, beurre blanc, coriander

'WANNA BE' DUCK & WAFFLE 24
crispy hen of the woods mushroom tempura,
fried duck egg, mustard maple syrup

HARISSA ROASTED LAMB BELLY 29.5
crispy smashed potatoes, greek yoghurt,
chilli dressing

NATIVE BREED 40 DAY AGED RIB OF BEEF 500g 48
bearnaise sauce 3
green peppercorn sauce 4

SIDES

MAC 'N' CHEESE 15
four cheese Mornay

ROASTED HERITAGE CARROTS 8
miso butter, lemon thyme & spelt biscuit crumble

FRENCH FRIES 7
add truffle & Parmesan 10

Culinary Director Daniel Barbosa Executive Chef Maxwell Terheggen

Gluten conscious Vegetarian Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.